

FLAVOR COATED DRINKING STRAW OR OTHER ARTICLE AND COATING METHODS THEREFOR

Abstract of the Disclosure

Methods and coating compositions are provided for producing an acid coated drinking straw or confectionery article. Acid coated drinking straws and acid coated confectionery articles are also provided. The method includes heating a food grade acid composition to a temperature sufficient for the acid composition to become fluid; applying the fluid acid to a surface of a drinking straw or confectionery substrate; and then cooling the acid coated drinking straw or acid coated confectionery substrate to a temperature sufficient to immobilize the acid composition on the surface. The food grade acid composition can comprise, for example, about 40 to 100 weight percent food grade acid (such as citric acid, phosphoric acid, malic acid, or a mixture thereof), 0 to about 5 weight percent surface tension reducing agent, 0 to about 30 weight percent plasticizer, 0 to about 20 weight percent bulk agent, and 0 to about 30 weight percent water.